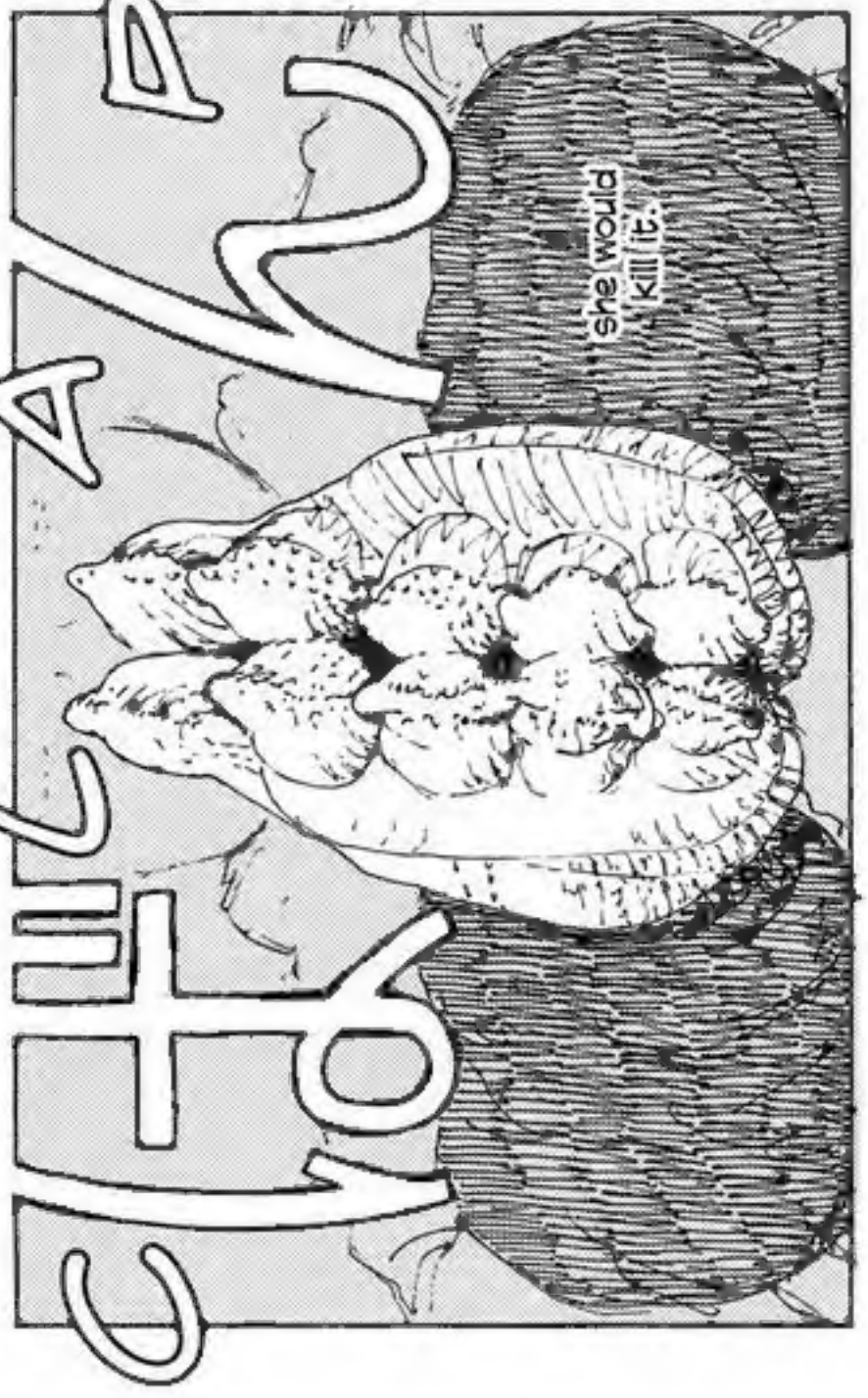
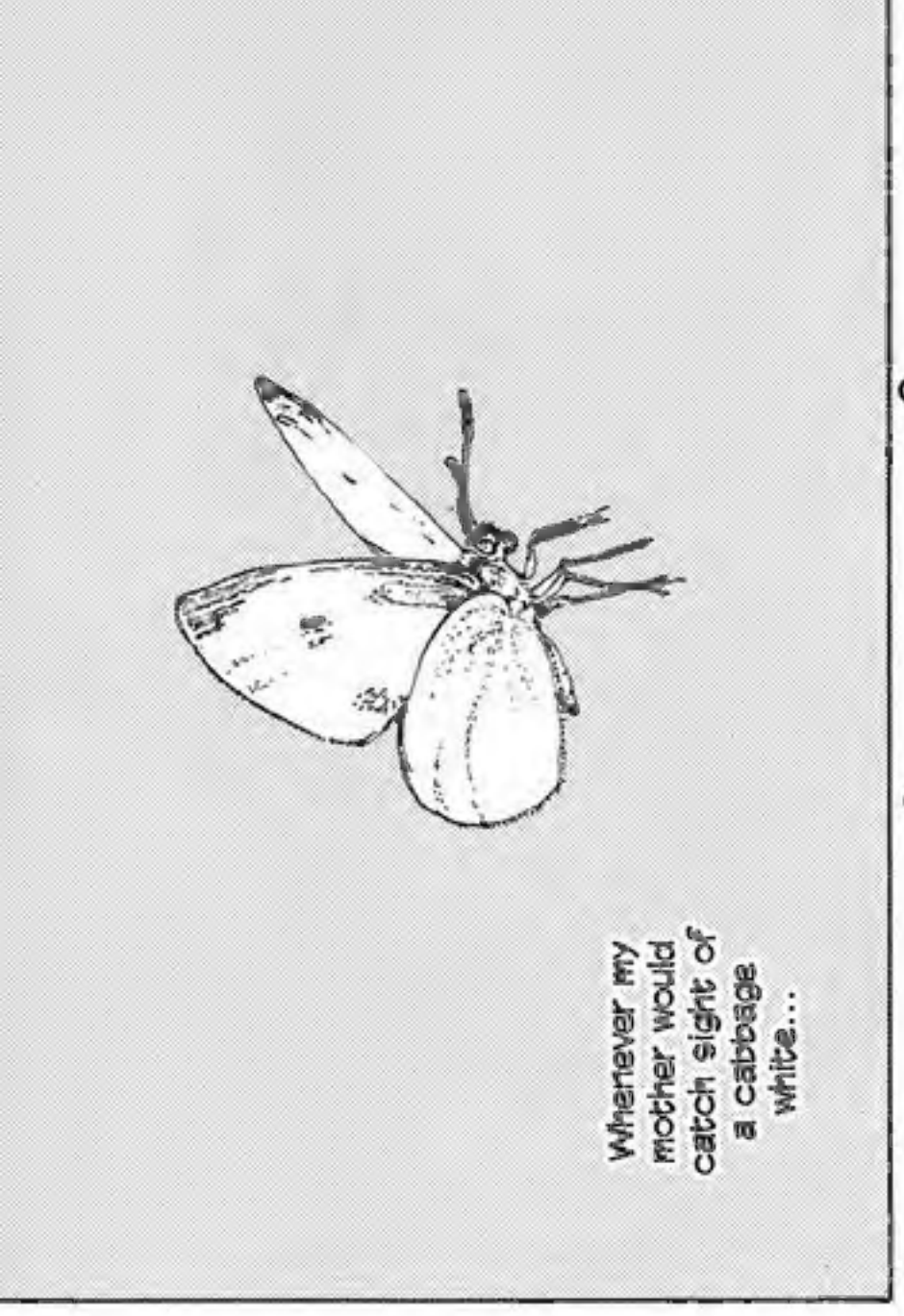




Little Forest

9th dish

Spring Cabbage

CHUG CHUG CHUG CHUG CHUG CHUG

ガタンゴトンガタンゴトン

Zzz

Ah.

スン FLIT

ばん!

Ah...

I can't forget the expression of the people that were riding in the same car as us.

When you start sowing the seeds and planting the seedlings,

that's when they start coming out.

See, the cabbage white is one of those harmful bugs.

and whenever you find the eggs that were laid trying to hide somewhere, you get rid of them.

Every-day you go around checking the front and back-side of the leaves,

There are so many of them! They're all so big!

All they ate was this little bit, but there's still so much poop!

Nevertheless...

But I show no mercy to the caterpillars.

considering what happened on the train.

I'm pretty lenient when it comes to cabbage white butterflies...

Freshly harvested spring cabbage can be eaten raw without adding anything and be extremely tasty.

Cabbage is different from bok choy, the entire body of it will curl into a ball for you. They're a very nice bunch.

CHOMP CHOMP CHOMP CHOMP

CHOMP CHOMP CHOMP CHOMP

Also, when you put some perilla or olive oil on it and sprinkle it with a little bit of salt, it makes the insides of your mouth feel all smooth and really brings out the sweetness. I just can't stop munching on it.

You can chop them up and use them for kakiage.

As for the leaves on the outside that are harder, even if you boil them or saute them, they're still not that good.

T/L Note: Kakiage is mixed tempura

CHO

MIP

It's sweet and has a nice texture.

purrrrrrrr purrrrrrrr

When rain hits cabbage that is curled up and plump,

Cabbage's weakness is rain.

Awwwwl

It causes it to rupture.

!

BOOM

Oh no!

Hey.

Do you still have any cabbage left?

How does it look?

Around this time of the year, the people of Komori wander around and survey each other's fields.

What did you plant?

Every year, I plant too many and end up not being able to eat them all.

I always know I do, but I'm just so scared of bad weather that I end up planting more than enough.

I was asked to check up on them.

One after another, the balled up cabbages are shared with others.

Cabbage is...

sweet -> confections -> cake...

slish slish slish slish slish slish

I wonder if there are any new ways to eat cabbage. I must get my hands on this hidden jewel...

Well, you can't grate it, so I guess you have to use a food processor.

Oh yeah! You *can* make carrot cake, so it might be possible.

Well, if I'm doing that maybe I should just use salad oil instead of butter.

Let's keep it simple for now and leave out the raisins.

Flour, sugar, and eggs.

I wonder why nobody has thought of this before.

This is definitely gonna work.

It's cabbage, so... maybe squeezed ginger juice would go with it?

And for the main flavor, I should use some sort of spice...

It smells... really familiar.

My new crea... Huh?

Ooh, I can smell it baking.

じりじりじりじり

tick tick tick tick

Maybe I'm a genius...

I feel like this could become a staple cake just like carrot cake is...

This aroma,

I've definitely smelled it before...

じりじりじりじりじり
tick tick tick tick tick

But it's supposed to be the first one of its kind in the world... so why?

OHHHHH!

じりじりじりじりじり
tick tick tick tick tick

Cabbage + Wheat Flour + Egg + Ginger...?

DING

It's okonomiyaki...

9th dish Spring Cabbage END

If you make it like this, you wouldn't end up with okonomiyaki, but rather a "cake".

Cabbage Cake

18x8x6 cm Poundcake Mold

Wheat Flour	150g
Boiled Cabbage (Finely Minced)	150g
Sugar	70g
Butter	50g
Baking powder	1 teaspoon
Egg	2
Raisins	1 tablespoon
Cinnamon	1 teaspoon

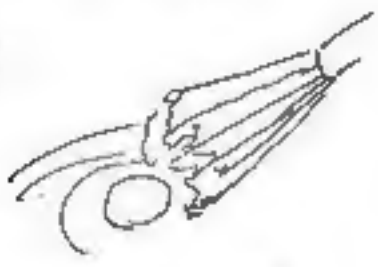
1

Sift the flour.

2

Add sugar to butter and cream them.

3



Add the egg and mix well until smooth.

4

Add the cabbage, cinnamon, and raisins and mix.

5

Add flour little by little and mix vigorously.

6

Put it inside the mold. Bake in the oven for 50 minutes to 1 hour at 180 C. (approx 350 F).

When I was out weeding in the fields, I heard a rustle coming from the woods by the side. I thought it may have been a bear, so I stopped moving, but what ended up appearing was just a wild goat.